



The Daily Drinker

2013 Pinot Noir, Grace Bridge

ref. GRAC130 AUG17

Wine Variety: The Pinot family has been documented for many centuries, over which time a great deal of clonal diversity has developed. The many different clones were regarded as separate varieties, but it has now been found that black-, pink-, white-berried clones and all others share the same genetic code and, indeed, one can find Pinot vines bearing fruits of differing colours. The origins of Pinot are so distant as to be unclear, but it is thought to be closely related to a vine that was domesticated directly from the wild. What is certain is that Pinot is one of the European "mother" varieties; many of our modern varieties had their origins from it, Savagnin and Gouais Blanc.

Wine Region: A cooler region of northern California, Sonoma is generally thought to produce finer wines than its neighbour Napa, with a climate tempered by cooler ocean air,

Wine Producer: Grace Bridge is one of the brands from Scotto Cellars which is run by the Scotto family who are of Italian descent, In 1909 Dominic Scotto started selling wines in New York; he took a break from wine during Prohibition and opened a movie theatre, but went back to selling wine in 1934. In 1963 the family moved to California where the fifth generation of the family is still making wine today. Now based in Lodi, California, they continue to make their longest-running brands: Villa Armando and Brownstone.

Single Bottle **£13,50**

member price: £12,15

Six Bottle Case **£81,00**

member price: £72,90



Style:

Red - light



Grape Variety:

Pinot Noir



Producer:

Grace Bridge



Serving Temperature:

15°C



Alcohol Content:

13,5%



Country:

USA



Appellation:

Sonoma County



Drink By:

2019



Bottle Size:

75cl



Region:

California



Colour:

Still Red



Food:

Aperitif
Asian/Spicy
Beef
Duck
Lamb
Pasta
Vegetables



Tasting Notes:

Just medium ruby red with a garnet tinge towards its edges. Nose is well contained, subtle even, and offers scents of varietal red domestic fruits. There's a hazelnut sweetness overlying and no little spice. I can find red cherries, especially, but also a touch of raspberry. Palate is cool and on the light side of medium weight, silky-textured on entry, at last picking up some piquant tannin that's almost a touch fiery in its spice. Acidity is that of sun-ripened oranges and the tannin adds something smoky to the mix. Good grip here and nicely incisive structure. Would be good with lamb. Classy hooch...

To buy this wine, go to www.thedailydrinker.co.uk
or call 01380 827291